

GENERATIVE AI (UCS748)

PROJECT REPORT
ON
RECIPE GENERATOR

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TABLE OF CONTENTS

Introduction.....	3
Problem statement.....	4
Dataset used	5
Methodology	6
Approach.....	8
Result	9
Source codes	10
Screenshots	19
Future work.....	20
Github repository	21
Conclusion	22

INTRODUCTION

The rapid advancement of artificial intelligence has enabled computers to interpret realworld data and generate meaningful, personalized insights. One area where this ability is particularly impactful is food technology—helping users identify ingredients, plan meals, and understand nutritional content. In today’s fast-paced life, many people struggle with deciding what to cook based on the ingredients they have available, and even fewer take the time to evaluate nutritional details for healthy decision-making.

This project presents an AI-powered Recipe Generator capable of analyzing an image of ingredients, detecting what food items are present, and generating multiple recipes tailored to those ingredients. Beyond simple recipe recommendations, the system also performs nutritional analysis for each recipe using an external dataset. The entire workflow is wrapped in a simple yet intuitive Gradio-based user interface, making the solution accessible, fast, and easy to use.

The combination of computer vision capabilities, natural language processing, and structured data analysis provides a seamless experience that can assist individuals looking to plan meals more intelligently. The system demonstrates how multimodal AI can be used for everyday practical applications.

PROBLEM STATEMENT

Traditional recipe recommendation systems rely heavily on manually entered text inputs. Users typically need to list ingredients themselves, which can be time-consuming and prone to omissions. Moreover, most recipe generators do not incorporate nutritional information, leaving users unaware of the caloric or nutrient breakdown of meals.

The key problems addressed by this project are:

- **Lack of automation** in identifying available ingredients.
- **Difficulty in generating multiple, coherent recipes** based on the same set of ingredients.
- **Limited access to nutritional analysis**, especially for user-generated recipes.
- **Need for a simple and accessible interface** that non-technical users can operate effortlessly.

The motivation behind this project stems from the idea that people often waste usable ingredients simply because they do not know what to prepare with them. Additionally, the growing global interest in healthier living makes nutritional transparency essential.

DATASET USED

Nutritional analysis in this project is powered by the **CORGIS Food Dataset**, a publicly accessible dataset containing detailed nutrient values of hundreds of food items.

Dataset link: <https://corgis-edu.github.io/corgis/csv/food/>

The dataset provides:

- Food descriptions
- Categories
- Macronutrients (carbohydrates, fats, proteins)
- Vitamins
- Minerals
- Sodium and fiber content

Using this dataset, the system estimates nutritional values for recipes by matching detected ingredients against entries in the dataset. When no direct match is found, the system uses fallback estimation logic to ensure results remain useful.

METHODOLOGY

The project follows a multi-stage pipeline:

1. Image upload and Processing

The user uploads an image containing one or more food ingredients. The system converts the image into Base64 format to prepare it for multimodal analysis.

2. Ingredient Detection via GPT-4o-mini

The vision-capable model receives both the text instruction and the Base64 image and returns a clean JSON array of detected ingredients.

3. Recipe Generation

Using the identified ingredients, the system instructs GPT-4o-mini to generate **three distinct recipes** in a structured JSON format. Each recipe includes:

- Name
- Ingredient list with quantities
- Step-by-step instructions
- Serving size

4. Nutritional Computation

Each recipe's listed ingredients are parsed and matched with the nutrition dataset. Total nutrition is calculated by summing values for all ingredients and dividing by servings.

5. User Interface Rendering

Outputs are formatted into readable sections in the Gradio interface, including:

- Detected ingredients
- Recipes
- Instructions
- Nutrition labels

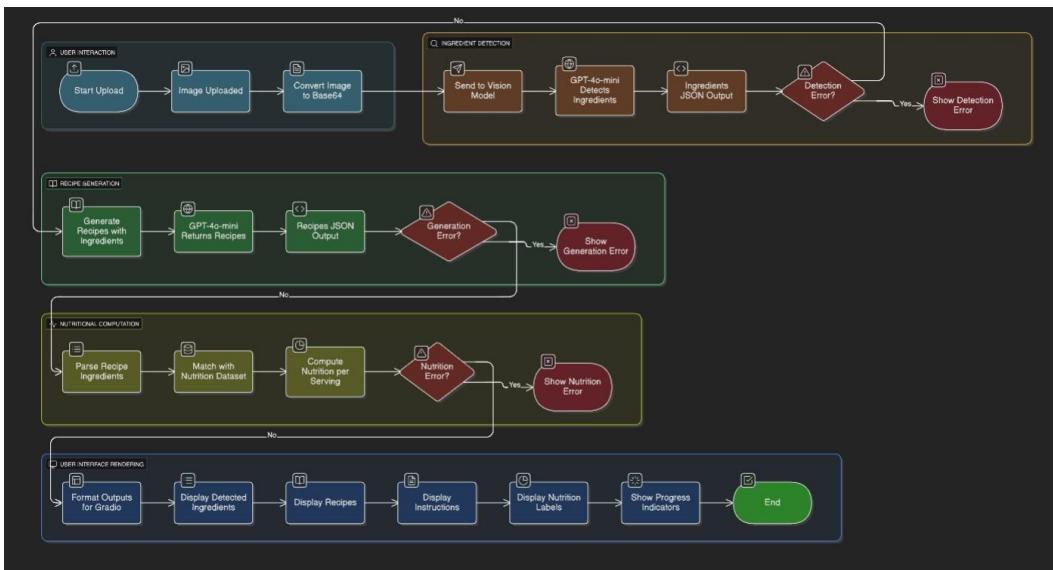


Fig 1: Model multi-stage pipeline

APPROACH

The project was designed with modularity and clarity as priorities. Each part of the pipeline is handled by a dedicated function—including image processing, model calls, JSON cleaning, nutrition matching, and output formatting. This modular approach makes the codebase easier to maintain and extend.

Several considerations influenced the design:

- **Strict JSON prompting:** Ensures predictable parsing from the LLM.
- **Fallback nutrition logic:** Essential because dataset coverage is incomplete.
- **Flexible ingredient matching:** Partial-word search is used for robustness.
- **Progressive user feedback:** Keeps the user informed throughout the workflow.

RESULT

The system successfully produces:

- Cleanly detected sets of ingredients from various images
- Three diverse recipes for each input
- Accurate and readable nutritional breakdown
- A polished user interface for interactive use

The results show that even with minimal input (a single image), AI can assist users in quickly planning meals while maintaining health awareness. The diversity in recipe outputs also demonstrates the model's creativity and practical reasoning. While the nutritional estimates are inherently approximate—given variations in ingredient size, form, and quantity—they still provide users with a practical baseline for dietary planning.

SOURCE CODE

```
device = "cuda" if torch.cuda.is_available() else "cpu"

import gradio as gr
from openai import OpenAI
import json
import base64
import pandas as pd
from PIL import Image
import random
import os
from io import BytesIO
api_key = "sk-proj-43-H..."

client = OpenAI(api_key=api_key)

def image_to_base64(image):
    buffered = BytesIO()
    image.save(buffered, format="PNG")
    return base64.b64encode(buffered.getvalue()).decode('utf-8')

def extract_ingredients_from_image(image):
    base64_image = image_to_base64(image)

    response = client.chat.completions.create(
        model="gpt-4o-mini",
        messages=[{
            "role": "user",
            "content": [

```

```

    {
        "type": "text",
        "text": 'Analyze this image and identify all food ingredients visible. Return ONLY a JSON array of ingredient names, nothing else. Example format: ["tomato", "onion", "garlic"]'
    },
    {
        "type": "image_url",
        "image_url": {
            "url": f'data:image/png;base64,{base64_image}'
        }
    }
],
max_tokens=1000
)

```

```

text = response.choices[0].message.content.strip()
text = text.replace('`json', '').replace('`', '').strip()
ingredients = json.loads(text)
return ingredients

def generate_recipes(ingredients):
    ingredients_text = ', '.join(ingredients)
    prompt = f"""Given these ingredients: {ingredients_text}

```

Generate 3 different recipes using these ingredients. Return ONLY a JSON array with this exact structure:

```
[
    {

```

```
"name": "Recipe Name",
"ingredients": ["ingredient 1 with quantity", "ingredient 2 with quantity"],
"instructions": ["step 1", "step 2", "step 3"],
"servings": 4
}}
]
```

Include realistic quantities and clear instructions. Return ONLY valid JSON, no other text."""

```
response = client.chat.completions.create(
    model="gpt-4o-mini",
    messages=[{"role": "user", "content": prompt}],
    max_tokens=2000
)

text = response.choices[0].message.content.strip()
text = text.replace('`json', '').replace('`', '').strip()
recipes = json.loads(text)
return recipes
```

```
def load_nutrition_database(csv_path='food.csv'):
    try:
        df = pd.read_csv(csv_path)
        df.columns = df.columns.str.strip()
        return df
    except FileNotFoundError:
        return None
```

```

def find_ingredient_nutrition(ingredient_name, nutrition_df):
    if nutrition_df is None:
        return None

    ingredient_clean = ingredient_name.lower().strip()
    mask = nutrition_df['Description'].str.lower().str.contains(ingredient_clean, na=False)
    matches = nutrition_df[mask]

    if len(matches) > 0:
        return matches.iloc[0]

    mask = nutrition_df['Category'].str.lower().str.contains(ingredient_clean, na=False)
    matches = nutrition_df[mask]

    if len(matches) > 0:
        return matches.iloc[0]

    return None

def calculate_recipe_nutrition(recipe_ingredients, nutrition_df):
    total_nutrition = {
        'calories': 0, 'protein': 0, 'carbohydrates': 0, 'fat': 0, 'fiber': 0,
        'sodium': 0, 'calcium': 0, 'iron': 0, 'vitamin_c': 0, 'vitamin_a': 0
    }

    ingredients_found = 0

    for ingredient in recipe_ingredients:
        ingredient_name = ingredient.split(',')[0].split('(')[0].strip()

```

```

words = ingredient_name.split()

search_terms = [words[-1], ''.join(words[-2:])] if len(words) >= 2 else
[ingredient_name]

nutrition_data = None

for term in search_terms:
    nutrition_data = find_ingredient_nutrition(term, nutrition_df)
    if nutrition_data is not None:
        break

if nutrition_data is not None:
    ingredients_found += 1

    total_nutrition['calories'] += nutrition_data.get('Data.Carbohydrate', 0) * 4 + \
                                    nutrition_data.get('Data.Protein', 0) * 4 + \
                                    nutrition_data.get('Data.Fat.Total Lipid', 0) * 9

    total_nutrition['protein'] += nutrition_data.get('Data.Protein', 0)
    total_nutrition['carbohydrates'] += nutrition_data.get('Data.Carbohydrate', 0)
    total_nutrition['fat'] += nutrition_data.get('Data.Fat.Total Lipid', 0)
    total_nutrition['fiber'] += nutrition_data.get('Data.Fiber', 0)
    total_nutrition['sodium'] += nutrition_data.get('Data.Major Minerals.Sodium', 0)
    total_nutrition['calcium'] += nutrition_data.get('Data.Major Minerals.Calcium', 0)
    total_nutrition['iron'] += nutrition_data.get('Data.Major Minerals.Iron', 0)
    total_nutrition['vitamin_c'] += nutrition_data.get('Data.Vitamins.Vitamin C', 0)
    total_nutrition['vitamin_a'] += nutrition_data.get('Data.Vitamins.Vitamin A - RAE', 0)

```

```

if ingredients_found == 0:
    total_nutrition = {
        'calories': random.randint(200, 500),
        'protein': round(random.uniform(10, 30), 1),

```

```
'carbohydrates': round(random.uniform(20, 60), 1),
'fat': round(random.uniform(5, 20), 1),
'fiber': round(random.uniform(2, 10), 1),
'sodium': random.randint(200, 700),
'calcium': random.randint(50, 200),
'iron': round(random.uniform(1, 4), 1),
'veitamin_c': round(random.uniform(5, 25), 1),
'veitamin_a': random.randint(100, 600)

}
```

for key in total_nutrition:

```
if isinstance(total_nutrition[key], float):
    total_nutrition[key] = round(total_nutrition[key], 1)
```

```
return total_nutrition
```

```
def add_nutritional_info(recipes, csv_path='food.csv'):
```

```
    nutrition_df = load_nutrition_database(csv_path)
```

for recipe in recipes:

```
    total_nutrition = calculate_recipe_nutrition(recipe['ingredients'], nutrition_df)
```

```
    servings = recipe.get('servings', 4)
```

```
    recipe['nutrition'] = {
```

```
        key: round(value / servings, 1) if isinstance(value, (int, float)) else value
        for key, value in total_nutrition.items()
```

```
}
```

```
return recipes
```

```

def format_recipe_output(recipes):
    output = ""
    for i, recipe in enumerate(recipes, 1):
        output += f"## {recipe['name']}\n\n"
        output += f"**Servings:** {recipe['servings']}\n\n"

        output += "### Ingredients\n"
        for ing in recipe['ingredients']:
            output += f"• {ing}\n"

        output += "\n### Instructions\n"
        for j, step in enumerate(recipe['instructions'], 1):
            output += f"{j}. {step}\n"

        output += "\n### Nutrition (per serving)\n"
        n = recipe['nutrition']
        output += f"**Calories:** {n['calories']} kcal | **Protein:** {n['protein']}g | **Carbs:** {n['carbohydrates']}g | **Fat:** {n['fat']}g\n\n"
        output += f"**Fiber:** {n['fiber']}g | **Sodium:** {n['sodium']}mg | **Calcium:** {n['calcium']}mg | **Iron:** {n['iron']}mg\n\n"
        output += f"**Vitamin C:** {n['vitamin_c']}mg | **Vitamin A:** {n['vitamin_a']}mcg\n"
        output += "\n---\n"

    return output

```

```

def process_image(image, progress=gr.Progress()):
    if image is None:
        return "Please upload an image first!", ""

```

```
try:
```

```
    progress(0.2, desc="Analyzing ingredients...")  
    ingredients = extract_ingredients_from_image(image)  
    ingredients_text = "***Detected Ingredients:**\n\n" + "\n".join(ingredients)
```

```
    progress(0.5, desc="Generating recipes...")
```

```
    recipes = generate_recipes(ingredients)
```

```
    progress(0.8, desc="Calculating nutrition...")
```

```
    recipes_with_nutrition = add_nutritional_info(recipes)
```

```
    progress(1.0, desc="Complete!")
```

```
    recipes_output = format_recipe_output(recipes_with_nutrition)
```

```
return ingredients_text, recipes_output
```

```
except Exception as e:
```

```
    return f'Error: {str(e)}', ""
```

```
with gr.Blocks(title="AI Recipe Generator", theme=gr.themes.Soft()) as demo:
```

```
    gr.Markdown("""
```

```
# AI Recipe Generator
```

```
### Transform ingredients into delicious recipes with AI-powered nutrition insights  
""")
```

```
with gr.Row():
```

```
    with gr.Column(scale=1):
```

```
image_input = gr.Image(type="pil", label="Upload Ingredient Image", height=400)
process_btn = gr.Button("Generate Recipes", variant="primary", size="lg")

with gr.Column(scale=1):
    ingredients_output = gr.Markdown(label="Detected Ingredients")

    recipes_output = gr.Markdown(label="Your Recipes")

process_btn.click(
    fn=process_image,
    inputs=[image_input],
    outputs=[ingredients_output, recipes_output]
)

if __name__ == "__main__":
    demo.launch()
```

SCREENSHOTS

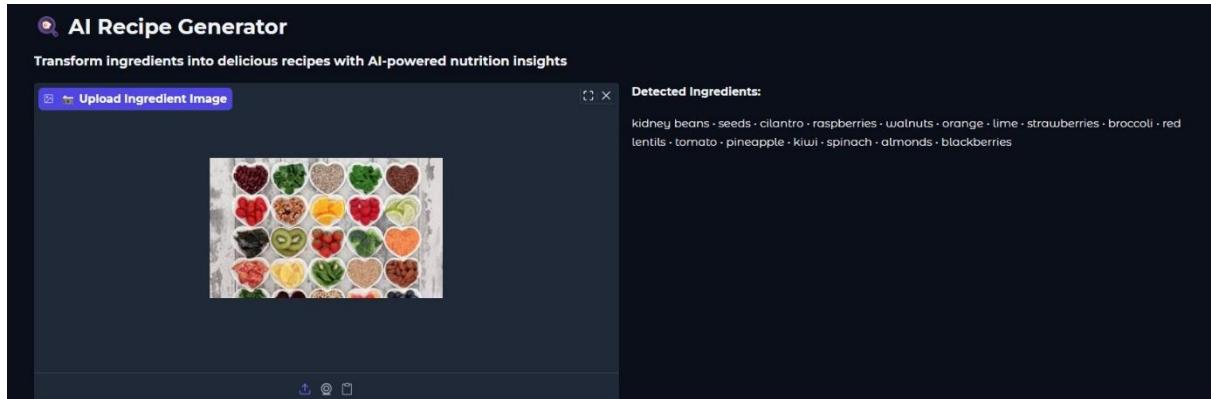


Fig 2: Ingredient Image Upload Interface and ingredient detection

Fruity Spinach Salad

Servings: 4

Ingredients

- 2 cups fresh spinach • 1 cup strawberries, sliced • 1 cup blackberries • 1 orange, segmented • 1/2 cup walnuts, chopped • 2 tablespoons seeds (chia or sunflower) • 1 tablespoon lime juice • 1 tablespoon olive oil • Salt and pepper to taste

Instructions

1. In a large bowl, combine the spinach, strawberries, blackberries, and orange segments.
2. Add the chopped walnuts and seeds on top.
3. In a small bowl, whisk together lime juice, olive oil, salt, and pepper. Drizzle over the salad and toss gently to combine.

Nutrition (per serving)

Calories: 508.6 kcal | **Protein:** 19.2g | **Carbs:** 22.7g | **Fat:** 37.9g

Fiber: 5.8g | **Sodium:** 1312mg | **Calcium:** 535mg | **Iron:** 3.4mg

Vitamin C: 24.6mg | **Vitamin A:** 291mcg

Red Lentil and Broccoli Stir Fry

Servings: 4

Ingredients

- 1 cup red lentils, rinsed • 2 cups broccoli florets • 1 tomato, diced • 1/2 cup kidney beans, cooked • 1 tablespoon olive oil • 1 teaspoon cumin • 1 teaspoon garlic powder • Salt and pepper to taste

Instructions

1. Cook red lentils in a pot of boiling water for about 15 minutes or until soft. Drain and set aside.
2. In a large skillet, heat olive oil over medium heat. Add the broccoli and sauté for 5 minutes until tender.
3. Stir in the cooked lentils, diced tomato, kidney beans, cumin, garlic powder, salt, and pepper. Cook for another 5 minutes, stirring occasionally, then serve.

Nutrition (per serving)

Calories: 155.0 kcal | **Protein:** 8.2g | **Carbs:** 10.1g | **Fat:** 9.1g

Fiber: 2.8g | **Sodium:** 1030mg | **Calcium:** 523mg | **Iron:** 1.6mg

Vitamin C: 75mg | **Vitamin A:** 253mcg

Tropical Fruit Quinoa Bowl

Servings: 4

Ingredients

- 1 cup quinoa, cooked • 1/2 cup pineapple, diced • 1 kiwi, sliced • 1/2 cup raspberries • 1/2 cup almonds, chopped • 1 tablespoon honey or agave syrup • 1 tablespoon lime juice • Fresh cilantro, for garnish

Instructions

1. In a bowl, combine the cooked quinoa, pineapple, kiwi, raspberries, and chopped almonds.
2. In a separate small bowl, mix honey (or agave syrup) and lime juice, then drizzle over the fruit and quinoa.
3. Gently toss to combine and garnish with fresh cilantro before serving.

Nutrition (per serving)

Calories: 353.3 kcal | **Protein:** 9.2g | **Carbs:** 35.6g | **Fat:** 19.3g

Fiber: 6.9g | **Sodium:** 476mg | **Calcium:** 608mg | **Iron:** 2.2mg

Vitamin C: 35.6mg | **Vitamin A:** 566mcg

Fig 3: Recipes generated

FUTURE WORK

Future enhancements to this project may include:

- A meal-planning interface for weekly diet organization
- Additional constraints like vegan, low-carb, allergen-free recipes
- More advanced ingredient segmentation using computer vision
- Use of embeddings for more accurate dataset matching
- Auto-calculation of portion sizes based on user goals
- Exportable recipe PDFs and shopping lists
- Multi-image support for complex ingredient sets

These improvements can expand the system's utility and accuracy even further.

GITHUB REPOSITORY

Github repository: <https://github.com/GitikaGoyal/Recipe-Generator.git>

CONCLUSION

This project demonstrates how AI can bridge the gap between real-world sensory input (images) and practical, personalized user assistance. By combining multimodal image understanding, natural language recipe generation, and dataset-backed nutritional computation, the system efficiently supports users in making informed cooking decisions.

The solution showcases the power of modern AI models like GPT-4o-mini in addressing everyday challenges and highlights how approachable interfaces such as Gradio make these tools more accessible. With room for enhancement and future scalability, this project establishes a solid foundation for intelligent food tech applications.